



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection



## Burgundy, Cave des Grands Crus Blancs, AOP Pouilly-Loché, Blanc

AOP Pouilly-Loché, Bourgogne, France

Founded in 1929, the Cave des Grands Crus Blancs began as a union of winegrowers from two neighboring villages: Vinzelles and Loché. By pooling their talents and know-how, these winegrowers were able to produce prestigious Burgundy and Beaujolais cuvées. It's only natural that this union should now include many other renowned winemakers from neighbouring villages.

### PRESENTATION

For over 90 years, the Cave des Grands Crus Blancs has been producing quality wines thanks to a commitment to enhancing the terroir, combining tradition and modernity. We regularly invest in new growing and winemaking techniques that respect both the consumer and the environment.

### TERROIR

Clay and limestone soils

### IN THE VINEYARD

Its east-facing slopes are at the gateway to the Roche de Solutré Grand Site.

### WINEMAKING

Vinificate in stainless steel vat

### AGEING

Aged in oak barrels during 15 months.

### VARIETAL

Chardonnay 100%

### SERVING

12°C/54°F

### AGEING POTENTIAL

5 to 10 years

### TASTING

Aromas of peach and citrus (lemon, grapefruit) when young. After 3 to 5 years in the bottle, depending on the vintage, more complex notes emerge, such as pear, quince, dried fruit or toasted almonds.

### FOOD PAIRINGS

Perfect with shellfish, seafood or poultry in a cream sauce.

